BAKED SUMMER BERRY TART

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	25 MINS	45 MINS	8-10	APPLE

INGREDIENTS

COOKIE DOUGH
- 1 CUP FLOUR
- 3/4 CUP SUGAR
- 1/2 CUP BUTTER
- 1 TSP VANILLA

ALMOND CREAM
- 1 CUP BUTTER
- 1 CUP GRANULATED SUGAR
- 3 WHOLE EGGS
- 2-1/3 CUPS ALMOND FLOUR
- 1/3 CUP ALL-PURPOSE FLOUR
- 1 TBSP CALVADOS OR RUM

TOPPINGS
- 1 CUP WHIPPED CREAM
- 3 CUPS BLACKBERRIES
- 3 CUPS RASPBERRIES
- 1 CUP STRAWBERRIES

GLAZE
- 1/4 CUP ORANGE MARMALADE
- 1 TBSP GRAND MARNIER

PREPARATION

Place flour and sugar in the bowl of a food processor and pulse to combine. Add vanilla and butter little by little until it forms a dough.

Transfer cookie dough to a bowl and let rest in the fridge for 1 hour. Roll out on a lightly floured surface into a 12” circle and transfer to a baking dish.

Trim and crimp edges to fit the dish. Cover with parchment paper and place weights on top (if you don’t have pie weights you can use beans).

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 350 degrees F. Place baking dish in the grill and cook for 15 minutes or until lightly browned.

For the almond cream: While the shell is baking, add butter and sugar to the bowl of a stand mixerfitted with the whisk attachment. Cream the butter and sugar together.

Add eggs one-by-one and mix until fully combined. Add almond flour and all-purpose flour and mix just until incorporated. Add calvados and mix just until combined.

For the tart: Pour almond mixture into baked shell and transfer to the grill. Bake for 35-40 minutes or until the center is set and the top is lightly browned. Remove from the grill and let cool at room temperature until cool to the touch.

For the glaze: While the tart bakes make the glaze. Combine marmalade and Grand Marnier in a small sauce pan and bring to a simmer over medium heat. Simmer for 2 minutes then remove from heat and set aside.

Spread the whipped cream topping on top of the tart and place berries on the top. Drizzle with the glaze. Enjoy!